

# Porter angielski

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **29.8**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **53.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **32.1 liter(s)** of **76C** water or to achieve **53.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8.3 kg (77.6%)	85 %	7
Grain	Caraaroma	1 kg (9.3%)	78 %	400
Grain	Fawcett - Brown	1 kg (9.3%)	72 %	180
Grain	Weyermann - Carafa III	0.4 kg (3.7%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	65 g	60 min	7 %
Boil	Fuggles	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	80 ml	White Labs

## Notes

- CARAFA PRZED MO  
BURZLIWA: 18-21°C, CICHA: 16-20°C  
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